

# Italian Jewish Potatoes

**Category:** Vegetable

**Servings:** 4

**Rating:** 10

**Source:** The Classic Cuisine of the Italian Jews

## Description:

We like these with the Australian lamb chops and they are great with additional vegetables added. Carrots or zucchini, particularly the baby variety. Add the veg half way through the baking time, depending on how long they might take. Carrot takes almost as long as the potato, zucchini the last 5 minutes.

## Ingredients:

potato	2 large baking
garlic	2 cloves, mashed
salt	1/2 teaspoon
pepper	1/4 teaspoon
rosemary	1/2 teaspoon, fresh minced
olive oil	2 tablespoons
tomato	1/2 of a 19 ounce tin
parsley	1 tablespoon

## Instructions:

Peel potatoes and cut into wedges lengthwise. Place in a bowl with 1 clove of garlic, 1/2 the salt, 1/2 the pepper, and all the rosemary. Add one tablespoon of oil and toss.

Season the tomatoes with the rest of the salt and pepper, oil, and garlic. Toss with the parsley. Spread potatoes in a baking dish and top with the tomato mixture. Bake in a 375° convection oven for 40-50 minutes, until the potatoes can be pierced easily with a sharp knife. Don't stir more than once or twice, or the tomato mixture will dry out.